

2015 Seven Hills Vineyard Carmenerere



pH: 3.73

Titrateable Acidity: 6.2 g/L

Alcohol: 14.4%

Harvest Parameters: September 30, 2015 at 24.6 Brix, 3.77 pH, and 3.4 g/L of titrateable acidity.

Blend: 100% Carmenerere, Seven Hills Vineyard, block 12C. 42% new oak.

Cases produced: 48

Release Date: May 5th, 2017

Winemaker's Notes: Our first wine bottled under the "Nox Perpetua" label and featuring Seven Hills Vineyard, this wine exudes black cherry, blackberry, and dark plum flavors on the nose. The fruit is accented by jalapeno skin and licorice root. On the palate, black cherry, plum, and blackberry pair with black pepper, bell pepper, and cola. With firm tannin, the acidity and earth flavors carry through for a long finish that coats the taste buds. 3.73 pH and 6.2 g/L of titrateable acidity. Drink now through 2025.

Winemaking: The 2015 vintage was a hot and dry one. We experienced very little rainfall in the Walla Walla Valley, and we experienced nearly two consecutive weeks over 110 degrees. To combat this weather, drip irrigation was extensively utilized and canopies were less managed to promote shading of the fruit. At harvest, the grapes were ready to be picked, by the end of September. Harvested on September 30th, the grapes were destemmed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with D254 yeast in an open top fermenter at relatively lower temperature for a red, 80 degrees. The wine was coinnoculated for ML and fermented to dryness and pressed off the skins to tank. A day later, the wine was moved to barrels to complete ML. Total time: 11 days in fermentation. After secondary fermentation was complete, SO₂ was added. The wine was racked off the lees after nine months and was racked only three times. The wine was crossflow filtered before bottling and went to bottle on April 3rd, 2017. 42% new oak.

Awards: 19/20 pts - August 2017 Review of WA Wines

Silver - 2018 Cascadia International Wine Competition